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DERWENT-ACC-NO: 1975-66702W

DERWENT-WEEK: 197540

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TITLE: Candy mass boiling unit - sugar melting cone carried by
auger shaft and shaped mixer improve process

PATENT-ASSIGNEE: ODES CONFECTION WKS[ODCOR]

PRIORITY-DATA: 1973SU-1922551 (May 22, 1973)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES
MAIN-IPC			
SU 457455 A	March 5, 1975	N/A	000 N/A

INT-CL (IPC): A23G003/04

ABSTRACTED-PUB-NO: SU 457455A

BASIC-ABSTRACT:

The sugar from hopper is gravity fed into a cone where blades divert it towards an auger for conveying along the heated wall of a cylinder. The melted sugar mixes with the unmelted sugar and prevents further descent of the melt so that the liq. phase is shifted to the top of a cylinder on its way to a mixer. The latter is supplied with the recipe components from hopper, with control by pickers. The mass in the mixer is extruded by an auger and leaves the unit in the form of a bar which is moved by a conveyor to a cutter. The cut candles are moved to the following operations by a conveyor, and the required temp.

for
the candy mass in a mixer is controlled by water circulating in a jacket.

TITLE-TERMS: CANDY MASS BOILING UNIT SUGAR MELT CONE
CARRY AUGER SHAFT SHAPE
MIX IMPROVE PROCESS

DERWENT-CLASS: D13

CPI-CODES: D03-E05;